

Pumpkin Coffee Cake with Brown Sugar-Pecan Streusel

October 17, 2012 | 11 Comments



This coffee cake delivers all the rich flavors of pumpkin and spices with a thick layer of crunchy streusel, but the result is still lighter than you would expect. It's the perfect treat to serve for a fall brunch — or to keep around for unexpected guests during the holiday season. Serve with big steaming cups of joe.

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Tip

To toast pecans, preheat an oven to 325°F. Spread the nuts out on a rimmed baking sheet and bake, stirring often, until fragrant and lightly toasted, about 10 minutes.

For the streusel:

1/3 cup all-purpose flour
1/2 cup firmly packed light brown sugar
1 tsp. ground cinnamon
Pinch of kosher salt
6 Tbs. (3/4 stick) cold unsalted butter, cut into small chunks
1 cup chopped pecans, lightly toasted

For the batter:

1 1/2 cups all-purpose flour
2 tsp. baking powder
1/2 tsp. baking soda
2 tsp. ground cinnamon
1 tsp. ground ginger
1/4 tsp freshly grated nutmeg
1/2 tsp. kosher salt
8 Tbs. (1 stick) unsalted butter
1 cup firmly packed light brown sugar
2 eggs
1/2 cup pumpkin puree
1/2 cup sour cream

For the glaze:

1/2 cup confectioners' sugar, sifted
1 tsp. whole milk
1 tsp. vanilla extract

Preheat an oven to 350°F. Butter and flour a 9-inch springform pan or a 9-inch cake pan with 3-inch sides.

To make the streusel, in a bowl, combine the flour, brown sugar, cinnamon and salt. Toss in the butter and, using 2 table knives or a pastry cutter, cut it into the dry ingredients until the mixture looks like coarse crumbs. Alternatively, whirl ingredients in a food processor. Stir in the pecans. Set aside.

To make the batter, in a bowl, sift together the flour, baking powder, baking soda, cinnamon, ginger, nutmeg and salt. In bowl of an electric mixer fitted with the flat beater, beat together the butter and brown sugar on medium-high speed until well combined. Beat in the eggs, one at a time, scraping down the sides of the bowl with a rubber spatula. Add the pumpkin puree and sour cream and mix with the spatula. Stir in the flour mixture. The batter will be quite thick.

Spread half of the batter in the prepared pan. Sprinkle half of the streusel over the batter. Dollop the remaining batter over the streusel and spread the thick batter as best you can. Top with the remaining streusel. Bake until a toothpick inserted into the center of the cake comes out clean, about 50 minutes. Transfer the pan to a wire rack and let cool for about 15 minutes. Remove the sides from the pan and slide the cake onto the rack.

To make the glaze, in a small bowl, whisk together the confectioners' sugar, milk and vanilla. Drizzle over the top of the cake. Cut into thick wedges and serve. Makes one 9-inch coffee cake.

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11 comments about "Pumpkin Coffee Cake with Brown Sugar-Pecan Streusel"

Tiffany
Oct 17 at 7:44 am

Pumpkin and Coffee Cake and Brown Sugar and Pecan Streusel... the perfect combination of everything I love!!



Cheryl
Oct 28 at 3:41 pm

I made this cake this afternoon and it was wonderful. I didn't have sour cream, so subbed greek yogurt plain instead. Turned out great. My house smelled so good too.



Angela
Oct 28 at 4:14 pm

I'll be adding this to my recipe box!



Sue English
Oct 28 at 7:44 pm

Omg, amazing. I just made 2 for work, of course had to taste. Love when it is fall so we can make all the yummy pumpkin desserts. Love the combination of all the spice, they blend beautifully...



Renae
Nov 25 at 10:20 pm

Made this tonight and it turned out wonderfully. I used 2% greek yogurt instead of sour cream, and doubled the recipe glaze.

Chocolate Swirl Coffee Cake | Can't Stay Out of the Kitchen

My Huckleberry Coffee cake :D | Coffee Kingdom



Cake Toronto
Feb 20 at 5:28 am

We have just the right cake to make any occasion, extra special.

Chocolate Swirl Coffee Cake | Can't Stay Out Of The KitchenCan't Stay Out Of The Kitchen

Pull-Apart Cinnamon Sugar Pumpkin Bread | Victorious

Oh Nuts! Scrambled Sundays

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